



## Cabernet

**Classification:** Dop Friuli

**Grapes:** Cabernet

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, silt and sand

**Training system:** Guyot

**Vines per hectare:** 4900

**Yield (Q per Hectare):** 90 q/ha

**Harvest period:** first days of October

**Fermentation temperature:** 25°C

**Vinification method:** pomace is left to macerate for 10 days. Alcoholic fermentation at controlled temperature

**Maturation bottle:** 3 months

**Formats:** 750 ml

**Serving temperature:** 16-18°C

**Reccomended Glass:** baloon

## Tasting notes

**Color:** deep ruby red

**Nose:** blueberries and raspberries

**Palate:** dry, strong, full-bodied

**Serve with:** game, roasted red, white meats

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